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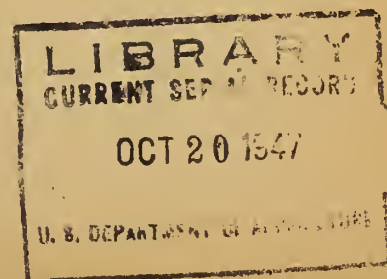
DIRECTIONS FOR PRESERVING CHICKEN
BASED ON U.S.D.A. RESEARCH RESULTS

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With the present urgent need to save grains, this year's poultry culling season will bring to the market more mature hens than usual, according to poultry marketing specialists of the U. S. Department of Agriculture. Farmers, these specialists say, can not afford to squander grain on chickens taking a few months vacation from egg laying to grow a new set of feathers. They will send their nonlayers to market as fast as they can. Many of these culls will be plump birds well suited to preservation by canning or freezing for winter use.

The Department has issued its directions for canning chicken in a pamphlet - AWI 110, "Home Canning of Meat" - which is for sale, at 5 cents a copy, by the Superintendent of Documents, Government Printing Office, Washington, 25, D.C. These directions are based on the results of 3 years' intensive research in the laboratories of the Bureau of Human Nutrition and Home Economics at the Agricultural Research Center, Beltsville, Md. A "canning team," which included bacteriologists, chemists, and specialists in food and household equipment, canned chicken in family-size steam pressure canners, using different processing times. They were seeking the lowest pressure that would sterilize the meat for safe keeping. From this research they recommend that chicken be canned at 10 pounds pressure (240° F.) rather than at 15 pounds (250° F.), formerly considered necessary. This means that safety in meat canning may be combined with better flavor and texture and higher vitamin value for the product.

Also the Department home economists have conducted research to point the way to the preparation of chicken for freezing to maintain high quality during freezer storage and to reduce requirements for freezer storage space. Although the mature non-laying hens culled from flocks supply excellent material for canning, they are likely to be so large as to tax freezer storage space if frozen whole. The Department specialists recommend cutting these chickens into meaty pieces, to freeze for cooking after storage, and into bony pieces to be made into creamed chicken or chicken a la king and then frozen. Hens to be frozen as creamed chicken or as chicken a la king must be of excellent quality, the specialists warn. All ingredients and the method of preparation, as well, should contribute to a high-quality fresh cooked food. Proper packaging and proper storage are essential for the retention of high quality during freezer storage.



(EDITORS AND WRITERS: You may obtain 8x10 glossy prints of any of the pictures here shown free on request to the Press Service, Office of Information, U. S. Department of Agriculture, Washington 25, D.C.)

These pictures show how the Department's "canning team" conducted some of the scientific studies on the penetration of heat into chicken during processing in a home-type steam pressure canner and the effect of canning on the eating and keeping qualities of the canned food.

(1) Specially selected plump stewing hens, which make the best-flavored products, are prepared for the experimental canning.

(2) Pieces of chicken are packed closely in a glass jar, the same number of pieces going into each jar used for the experiment.

(3) Each stage in the processing of the jars of chicken in the pressure cooker is timed.

(4) The process values in the experimental batches are calculated and the results tabulated.

(5) The sterilizing value in each experimental canning is determined by bacteriological tests in the laboratory.

(6) The development of rancidity in storage of the experimentally canned chicken is determined by laboratory tests.

(7) Samples of the experimentally canned chicken that has been stored for a certain period are prepared for official taste test.

(8) Which are made by trained judges, who rate the samples on flavor and texture.

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These pictures show how home economists of the U. S. Department of Agriculture prepared mature hens for freezing in their laboratories at the Agricultural Research Center, Beltsville, Md.

(1) The first step is to disjoint the bird

(2) And separate the meaty pieces (breast, thighs, and legs) (right), to be frozen raw, from the bony pieces (wings, necks, and backs), to be cooked as creamed chicken, or chicken a la king, and then frozen. The bones are removed from the legs.

(3) Wrapped in cellophane, they are packed in special cartons

(4) Which are sealed by passing a warm iron over the cellophane overwrap

(5) And then placed in the freezing compartment of a home freezer cabinet

(6) The frozen pieces are ready for stew or fricassee when needed

(7) Frozen meaty chicken pieces make a tasty fricassee

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These pictures show how home economists of the U. S. Department of Agriculture prepared mature hens for freezing in their laboratories at the Agricultural Research Center, Beltsville, Md.

The bony pieces of chicken are cooked as creamed chicken or as chicken a la king and then frozen.

(8) Meat obtained from the bony pieces of the chicken are measured

(9) And added to a white sauce

(10) The mixture is run into cellophane-lined paper-board containers which go into the freezer

(11) Frozen creamed chicken is prepared for cooking by removing the cellophane from a block just out of freezer storage and dropping it into a double boiler.

(12) Creamed chicken prepared from frozen meat from bony pieces of chicken is ready to serve.